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/LT/	ВА	5,474,791	12/12/1995	ZABLOCKI, ET AL.				10/20/1993
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/LT/ JF Ajinomoto Co., Inc. v. NutraSwei			ompany. Interference No. 105,246 (RES				
	JG	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Errata for Nutrasweet's Reply No. 5, 05/25/2005.					
	JH	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Nutrasweet's Reply No. 6, 04/13/2005.					
	JI	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Nutrasweet's Reply No. 7, 04/13/2005.					
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	JO.	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Ajinomoto's Objections to Nutrasweet's Exhibits to Nutrasweet Replies Nos. 2-7, 04/20/2005.					
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/LT/ <b>V</b>	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Ajinomoto's Opposition No. 7 to Nutrasweet Preliminary Motion No. 7 for Judgment that Ajinomoto Claims 15-39 are Unpatentable under 35 USC §112, ¶ 1, 02/11/2005						
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Form PTO 1449		U.S. DEPARTMENT OF COMMERCE	ATTY DOCKET NO.	SER	AL NO.						
(Modified)	PATENT AND TRADEMARK OFFICE		245089US0RE		10/722,679						
			APPLICANT								
LIST OF	REFE	RENCES CITED BY APPLICANT	Hirotoshi ISHIDA, et al.								
			FILING DATE	GRO	UP						
		·	November 28, 2003		1761						
OTHER REFERENCES (Including Author, Title, Date, Pertinent Pages, etc.)											
/LT/	JW	, and a second of the second o									
/LT/	JX	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Ajinomoto's Opposition No. 10 to Nutrasweet's Motion to Exclude or Suppress, 05/11/2005.									
/LT/	JY	Erstellung eines Compartmentmodells des Süßrezeptors zur Vorhersage der Süßintensität beliebiger Mischungen ausgewählter süßer Verbindungen in wässriger Lösung. September 9, 2001.									
/LT/	JZ	Ajinomoto Co., Inc. v. NutraSweet Company. Interference No. 105,246 (RES); Judgment Under 37 CFR §41.127. Filed June 9, 2006.									
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		ran / (06/25/2007)		ate Considere	00.20.200						
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